

PATENT SPECIFICATION

NO DRAWINGS

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Improvements in table jellies.

COMPLETE SPECIFICATION

We, ROWNTREE AND COMPANY LIMITED, a British Company, of The Cocoa Works, Wigginton Road, City of York, do hereby declare the invention, for which we pray
5 that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention concerns table jelly in a
10 form which is particularly convenient for use. By "table jelly" we mean a material which after mixing in a suitable quantity of water sets to form an edible jelly and we do not mean the edible jelly which is thereby
15 formed. The principal constituents of table jelly are gelatine, sugar and a flavouring which may be a fruit syrup or fruit juice. In structure a table jelly is amorphous. It has a moisture content in the range 10
20 to 26%.

According to the present invention table jelly is made in the form of small pieces. As a consequence it can be dissolved in water very much more quickly than table

jelly in the common form of blocks of considerable size. There is of course no precise
25 limit to the size of the pieces which will be satisfactory but an arbitrary limit for practical purposes is that substantially all the pieces should have a volume less than
30 0.02 cubic inches. Preferably the pieces have a volume in the range 0.02 to 0.001 cubic inches.

A practical test of the behaviour of the table jelly is that the pieces sufficient for
35 one pint of edible jelly should be so small that they will dissolve in a half pint of water at about 100°C. in not more than 25 seconds. Preferably each piece is coated
40 with a layer of sugar crystals to prevent the pieces adhering together. The total of the sugar content of pieces plus the sugar in the coating should be equal to the amount of sugar required in the final edible jelly.
45 For example 1lb. of a table jelly according to the present invention may be made from the following materials

50 Gelatine
Sugar in the pieces
Single fruit juice or juices
Essences or flavourings and
colouring matter.
Sugar in the coating

1 oz. to 2 oz.
5 oz. 13 drms. to 11 oz. 8 drms.
Nil to 10 oz.

as required.
1/2 oz. to 4 oz. 4 drms.

If little or no juice is used, then water is
55 included.

Alternatively the pieces may be coated with some other edible soluble powder or crystals such as gelatine, dextrose, lactose or pregelatinised starch.

60 Table jelly in the form according to the present invention is particularly convenient for use by a housewife or other user, as compared with table jelly in large blocks, because its rate of dissolving is so rapid
65 as to be practically instantaneous, whereas jellies in block may take two minutes to

dissolve in hot water. The reduction of blocks of table jelly into smaller pieces by hand is difficult if not impossible owing to the physical nature of the material.
70

Table jelly according to the present invention is entirely distinct from so called jelly crystals in which the particles are small and usually consist of fine crystal sugar and powdered or finely ground gelatine with
75 flavouring and colouring added so that their structure is different from that of a table jelly. The characteristic consistency of table jelly, and its ability to dissolve rapidly,

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is partly due to its moisture content, which is usually 20 to 26%, and certainly not below 10%. (The materials used to make the table jelly initially contain more moisture than this, some being lost during making). In a powder, in contrast, there is little moisture, and a reasonable rate of dissolving is only achieved by making the particles considerably smaller than the pieces of table jelly according to the present invention. Moreover a powder loses its fruit flavour fairly rapidly whereas table jelly does not.

Table jelly in the form according to the present invention may be made by a variety of processes. As one example, the table jelly may be melted and then poured out and allowed to set in a thin sheet, which is thereafter cut by parallel wires or knives into more or less cubical pieces. Alternatively the pieces may be of other shapes, for example spherical, or may be of random shapes. Alternatively the pieces may be made by warming the jelly, dripping it through nozzles in small drops, and cool-

ing the drops on a support or otherwise.
WHAT WE CLAIM IS:

1. Table jelly in the form of pieces substantially all of which have a volume less than 0.02 cubic inches.
2. Table jelly in the form of pieces substantially all of which have a volume in the range 0.02 to 0.001 cubic inches.
3. Table jelly according to claim 1 or claim 2 in which the pieces are coated with an edible soluble powder or crystals.
4. Table jelly according to claim 3 in which each piece is coated with a layer of sugar crystals.

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